

CULINARY ARTS (CULN)

CULN 1101 - Culinary History & Development (3 Credit Hours)

History and progression of world cuisines, including influences of geography, politics, religion, and cultural characteristics. Emphasis on international and regional American foodways as well as current trends and career opportunities in the foodservice industry.

Prerequisite(s): None
(3/0/3)

CULN 1130 - Sanitation and Safety (2 Credit Hours)

Safety and fire prevention, personal hygiene, and sanitary work procedures required to prevent food-borne illnesses.

Prerequisite(s): None
(2/0/2)

CULN 1140 - Introduction to Culinary Skill (3 Credit Hours)

General and classical knife skills; professionalism and employability skills; operation of large and small commercial kitchen equipment; Mise en Place; beginning cooking methods and techniques; plate presentation; recipe measurements and conversions; culinary terminology.

Prerequisite(s): None
(2/1/3)

CULN 1170 - Essentials Dining Room Service (2 Credit Hours)

A study of types of service used to enhance dining pleasure, as well as the preparation of beverages.

Prerequisite(s): None
(1/1/2)

CULN 1219 - Meat Identification & Fabricat (3 Credit Hours)

Identification and fabrication of meat, seafood, and poultry. Selection, procurement, and preparation of products in commercial food service.

Prerequisite(s): None
(1/2/3)

CULN 1221 - Fruits, Veg, & Farinaceous Pro (3 Credit Hours)

Characteristics of fats, oils, and egg and dairy products. Principles of preparation of vegetables, fruits, farinaceous products, and other food products will be studied and applied in the laboratory kitchen.

Prerequisite(s): None
(2/1/3)

CULN 1222 - Stocks, Sauces & Soups (3 Credit Hours)

Principles of preparation of stocks, soups, sauces, and various types of meat, poultry and seafood dishes, and their application.

Prerequisite(s): None
(1/2/3)

CULN 1350 - Intro to Baking & Pastry (4 Credit Hours)

Preparation of yeast dough products, quick breads, cakes and icings, cookies, pies, puff pastry, éclair and cream puffs, meringues, soufflés, as well as creams, custards, puddings, sauces, and frozen and fruit desserts.

Prerequisite(s): None
(2/2/4)

CULN 1410 - Garde Manager (4 Credit Hours)

Principles of preparation of salads, cold sauces, appetizers, and garnishes and their applications. Emphasis on color, texture, and temperature in preparation and presentation.

Prerequisite(s): None
(1/3/4)

CULN 1420 - Food, Bev, & Labor Cost Contro (3 Credit Hours)

Principles of menu development; menu writing; recipe costing, usage, and conversion; yield percentage; production control; and food selection and procurement.

Prerequisite(s): None
(3/0/3)

CULN 2410 - Regional Cuisine (3 Credit Hours)

This course includes the team preparation of a specified number and variety of regional dishes for portfolio, using advanced skills, instructor-prepared criteria, and evaluation processes. Includes a research project.

Prerequisite(s): None
(0/3/3)

CULN 2420 - International Cuisine (2 Credit Hours)

This course includes the team preparation of a specified number and variety of international meals for portfolio, using advanced skills, instructor-prepared criteria, and evaluation processes. Includes a research project.

Prerequisite(s): None
(0/2/2)

CULN 2540 - InternshipPart I: Culinary Cafe (5 Credit Hours)

Experiential course involving all facets of food preparation and operations in a culinary enterprise. Instructor approval required.

Prerequisite(s): None
(0/5/5)

CULN 2541 - Internship Part II: Culn Cafe (5 Credit Hours)

Advanced experiential course involving all facets in regional foods preparation and in operations of culinary enterprises. Instructor approval required.

Prerequisite(s): None
(0/5/5)

CULN 2991 - Special Projects I (1 Credit Hour)

A course designed for the student who has demonstrated specific special needs. Associate Provost of Technical Studies approval required.

Prerequisite(s): None
(0/1/1)

CULN 2993 - Special Projects II (2 Credit Hours)

A course designed for the student who has demonstrated specific special needs. Associate Provost of Technical Studies approval required.

Prerequisite(s): None
(0/2/2)

CULN 2995 - Special Projects III (3 Credit Hours)

A course designed for the student who has demonstrated specific special needs. Associate Provost of Technical Studies approval required.

Prerequisite(s): None
(0/3/3)

CULN 2996 - Special Projects IV (3 Credit Hours)

A course designed for the student who has demonstrated specific special needs. Associate Provost of Technical Studies approval required.

Prerequisite(s): None
(3/0/3)

CULN 2997 - Practicum (3 Credit Hours)

A Practicum provides supervised on-the-job work experience related to the student's education objectives. Students participating in Practicum do not receive compensation. Associate Provost of Technical Studies approval required.

Prerequisite(s): None
(0/3/3)

CULN 2999 - Cooperative Education (3 Credit Hours)

Cooperative Education provides supervised on-the-job work experience related to the student's educational objectives. Students participating in Cooperative Education receive compensation for their work. Associate Provost of Technical Studies approval required.

Prerequisite(s): None

(0/3/3)